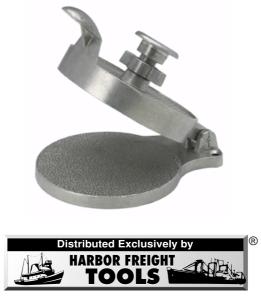
HAMBURGER PRESS

Model 93414

ASSEMBLY AND OPERATING INSTRUCTIONS



3491 Mission Oaks Blvd., Camarillo, CA 93011

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For technical questions and replacement parts, please call 1-800-444-3353

Specifications

Construction	Die Cast Aluminum
Finish and Color	Polished Aluminum
Depth Adjustment	Turn Screw with Lock
Max. Burger Thickness	1/2"

Save This Manual

You will need the manual for the safety warnings and precautions, assembly instructions, operating and maintenance procedures, parts list and diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep the manual and invoice in a safe and dry place for future reference.

Safety Warnings and Precautions

WARNING: When using Hamburger Press, basic safety precautions should always be followed to reduce the risk of personal injury and damage to equipment.

Read all instructions before using this product!

- 1. Avoid working alone. If an accident happens, an assistant can bring help.
- 2. Keep use area clean. Cluttered areas invite injuries.
- 3. **Observe work area conditions**. Don't expose to rain. Keep cooking area well lighted.
- 4. **Keep children away**. Children must never be allowed in the cooking area. Do not let them handle Hamburger Press.
- 5. **Store idle equipment**. When not in use, Hamburger Press must be stored in a dry location to inhibit rust. Always lock up Hamburger Press and keep out of reach of children.
- 6. **Dress properly**. Wear restrictive hair covering to contain long hair.
- 7. **Maintain Press with care**. Inspect Hamburger Press periodically and, if damaged, have it repaired by an authorized technician.
- 8. Use the right Press for the job. Do not attempt to force a small Hamburger Press or attachment to do the work of a larger industrial Hamburger Press. There are certain applications for which this Hamburger Press was designed. Do not modify this Hamburger Press and do not use this Hamburger Press for a purpose for which it was not intended.
- 9. **Stay alert**. Watch what you are doing, use common sense. Do not operate Hamburger Press when you are tired.

- 10. **Check for damaged parts**. Before using the Hamburger Press, any part that appears damaged should be carefully checked to determine that it will operate properly and perform its intended function. Check for alignment and binding of moving parts; any broken parts or mounting fixtures; and any other condition that may affect proper operation. Any part that is damaged should be properly repaired or replaced by a qualified technician.
- 11. Do not operate Hamburger Press if under the influence of alcohol or drugs. Read warning labels on prescriptions to determine if your judgment or reflexes are impaired while taking drugs. If there is any doubt, do not operate the Hamburger Press.
- 12. **Clean thoroughly.** Clean before and after each use. Wash in the dishwasher in warm water, with antibacterial soap. After cleaning, dry all of the components and store in a dry location.

Warning: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

Unpacking

When unpacking, check to make sure the parts listed on page 5 are included. If any parts are missing or broken, please call Harbor Freight Tools at the number on the cover of this manual.

Operation

Warning! To avoid health hazards, thoroughly wipe off Hamburger Press parts with a clean rag. Then, clean all of the parts in a dishwasher using hot or warm water, and an antibacterial soap. Always follow this procedure before and after each use. Failure to follow these precautions may result in serious injury due to food poisoning.

1. Weigh out or approximate 1/4 to 1/3 Lb. of ground meat.

2. The distance between the **Middle Plate (#4)** and the **Upper Base (#3)** determines the thickness of the patty. To make the thickest patty (1/2"), leave the **Middle Plate (#4)** flush against the **Upper Base (#3)**. For a thinner patty, loosen the **Nut (#2)** and lower the **Middle Plate (#4)** to achieve the desired thickness. Tighten the **Nut (#2)**.

3. Lift the tab on the Upper Base (#3).

4. Roll the beef into a ball and place it squarely on the center of the

Lower Base (#5).

5. Lower the tab on the Upper Base (#3) and gently press down.

Note: The meat might stick to the **Lower Base (#5)** or the **Middle Plate (#4)**, depending on the fat content of the meat. Try spraying both parts with a light coat of vegetable oil prior to pressing.

Maintenance

1. Disassemble by turning the **Nut (#2)** counterclockwise to loosen, Remove the **Upper Base (#3)** and the **Middle Plate (#4)**.

2. Clean as per the instructions in the above **Warning**.

3. Dry thoroughly with a clean dishcloth.

4. If you store the Hamburger Press for extended periods of time, spray a light coating of vegetable oil on it and wrap it in a plastic bag,

